

BAIT

HOT

SHRIMP KISSES

Stuffed with pepper jack cheese,
wrapped with bacon & fried
11.99

CHIPS & QUESO

Tortilla chips
7.99

SEAFOOD STUFFED JALAPEÑOS

Onion strings, ranch dressing
9.99

CALAMARI

Fried the right way... tender inside, crispy outside
9.99

SPINACH & ARTICHOKE DIP

Artichoke hearts, chopped spinach, poblano sauce,
Parmesan & mozzarella cheese, tortilla chips
10.99

CRAB BALLS

Blue crabmeat & pepper jack cheese,
deep fried
10.99

HOT TRIO

Crab Balls, Shrimp Kisses & Seafood
Stuffed Jalapeños, fried onions
18.99

SIGNATURE SALADS

GARDEN

Mixed greens, tomatoes, cucumbers,
carrots, red cabbage
7.99

CLASSIC CAESAR

Romaine lettuce, Parmigiano-Reggiano, croutons
9.99

POSEIDON'S GREEK

Mixed greens, tomatoes, cucumbers, Kalamata olives,
feta cheese, Greek dressing
11.99

GREAT BIG TUNA

Blackened & seared, mixed greens,
Oriental vegetables, spicy Thai dressing
16.99

MARKET COBB

Choice of chicken or shrimp, mixed greens, tomatoes,
bacon, avocado, hard boiled egg, blue cheese crumbles,
tangy blue cheese dressing
16.99

Add chicken or shrimp 5.99

Sandcastle Sandwiches & Stuff

Served with French fries

Crispy Chicken BLT

Fried chicken breast, pepper jack cheese,
bacon, mayo
11.99

Gilligan's Grilled Chicken Sandwich

Grilled chicken breast, cheddar cheese
10.99

Fish Tales Burger

Two 4oz. patties cooked smash style with cheese
12.99

Fish Tales Famous Po' Boys

Choice of shrimp, fish, oysters or crawfish "tales," coleslaw
13.29

Fish Tacos

Grilled tilapia, chimichurri sauce, cilantro-lemon slaw,
chipotle aioli, black beans, white rice
16.99

Fried Flounder Sandwich

Lettuce, tomato, red onion, coleslaw, tartar sauce
14.99

GOLD

OYSTERS ON THE HALF SHELL

Available when in season (Not available for take-out)
1/2 Doz. 8.99 Doz. 15.99

PEEL & EAT SHRIMP

A dozen big'uns, cocktail sauce
11.99

SEAFOOD CAMPECHANA

Shrimp, fish, calamari, pico de gallo,
avocado, lime, clamato juice
10.99

SHRIMP COCKTAIL

10 large boiled shrimp, cocktail sauce
12.99

GRILLED RARE TUNA

Blackened, thinly sliced, cilantro slaw,
soy sauce, pickled ginger
13.99

AVOCADO & SHRIMP DIP

Shrimp, avocado, pico de gallo,
ranch dressing, tortilla chips
12.99

COLD TRIO

Seafood Campechana, Grilled Rare Tuna,
Avocado & Shrimp Dip
23.99

Seawall Soups

Seafood Gumbo

Fish, shrimp, oysters, andouille sausage
Cup 6.50 Bowl 9.50

Clam Chowder

Rich & hearty, clams, potatoes & bacon
Cup 6.50 Bowl 9.50

Fried Specialties

Served with French fries & coleslaw

Fish-n-Chips

English style! Beer battered fish
17.99

Galveston Bay Fried Oysters

Buttermilk cornmeal batter
18.99

Catfish

Lightly fried
18.99

Fisherman's Choice

Choice of two... shrimp, oysters or fish fillet
19.99

Flounder Strips

Fried in crushed crackers, hushpuppies, tartar sauce
19.99

SIMPLY SHRIMP

Fried

French fries, coleslaw
18.99

Grilled or Blackened

Rice pilaf, seasonal vegetables
17.99

Coconut

Pineapple-plum dipping sauce, French fries, coleslaw
18.99

Scampi

Sautéed in garlic lemon butter, rice pilaf, seasonal vegetables
18.99

Stow-a-Way Stuffed

Crabmeat stuffing, crawfish étouffée
19.99

New Orleans

Blackened with sausage, red bell peppers,
mushrooms, Cajun sauce, white rice
18.99

Stuffed & Crispy

Fried golden brown, French fries, coleslaw
17.99

Add a cup
of soup to
any sandwich
3.99

Fish Tales Featured Fresh Fish

Your Way



Choose your favorite & have it your way: Blackened, broiled or pan sautéed
Served with rice pilaf & sautéed vegetables.

Add a
Small Garden or
Caesar Salad to
any entrée
4.25

**Atlantic
Salmon**
23.99

Bayou Catfish
18.99

Tilapia
19.99

Redfish
23.99

Maki-Maki
23.99

Red Snapper
26.99

**Yellowfin
Tuna**
23.99

Our Way



Blackened Catfish Étouffée
Rice pilaf, sautéed vegetables
22.99

Red Snapper Pontchartrain
Crawfish tails, white wine mushroom sauce, rice pilaf
28.99

Grilled Salmon Rockefeller
Shrimp & spinach cream sauce, penne pasta
26.99

Redfish Mardi Gras
Creole chipotle cream sauce, andouille sausage,
shrimp, crawfish, poblanos, corn pico de gallo,
white rice, sautéed vegetables
26.99

Maki-Maki Matagorda
Crawfish, lemon butter wine sauce,
capers, rice pilaf, vegetables
26.99

Caribbean Tuna
Blackened with grilled shrimp, pineapple salsa,
black beans, white rice
26.99

Tilapia & Crab Stuffed Poblano
Shrimp & creamy poblano sauce,
black beans, white rice
23.99

HOT OFF THE GRILL

ROD-N-REEL RIBEYE
12 oz., served with a baked potato
32.99

CAPTAIN'S CHOICE TOP SIRLOIN
10 oz., served with a baked potato
24.99

STEAK-N-SHRIMP
10 oz. top sirloin steak, 5 jumbo shrimp (grilled or fried), baked potato
28.99

GILLIGAN'S GRILLED CHICKEN
Lemon butter, mashed potatoes
18.99

BUCCANEER BBQ RIBS
1½ pounds, tangy BBQ sauce, French fries, coleslaw
22.99

RIBS & KISSES
1 pound of BBQ ribs, 3 Shrimp Kisses, French fries, coleslaw
22.99

Crawdaddys
Crawfish Étouffée
A New Orleans favorite!
16.99

Boiled Crawfish
Available when in season
By the pound **Market**

Crawfish ½ & ½
Fried & étouffée, white rice
19.99

**Try one of our
delicious toppings!**

Pontchartrain
Sautéed crawfish tails, creamy white
wine mushroom sauce 6.99

Shrimp & Crab
Grilled shrimp, lump crabmeat,
lemon butter 6.99

Étouffée
Jumbo crawfish tails 5.99

**Alaskan
Snow Crab**

1 ½ pounds of crab legs served with
a baked potato 27.99
BBQ style 29.99

Plenty O' Pasta

Pleasure Pier
Blackened shrimp, fettuccine Alfredo, mushrooms,
green onions, tomatoes
17.99

Mardi Gras
BBQ-grilled, bacon-wrapped shrimp, penne pasta, roasted
poblano peppers, corn pico de gallo, chipotle sauce
19.99

Pirates Cove
Blackened chicken, fettuccine, marinara,
mushrooms, green onions
17.99

Bourbon Street
Blackened shrimp, crab, andouille sausage,
crawfish, Cajun cream sauce
19.99

Pick-A-Platter

Broiled Trio
Jumbo shrimp, salmon, crab cake,
lump crab sautéed in lemon butter,
rice pilaf, sautéed vegetables
26.99

Ultimate Shrimp
3 Kisses, 3 Coconut, 3 Luau, 3 Fried Shrimp,
rice pilaf, French fries
25.99

Fried Seafood
Shrimp, oysters, fish fillet, crab balls, 2 Shrimp Kisses,
one stuffed shrimp
25.99

Sides-n-Stuff

Baked Potato
Loaded 4.99 Substitute 3.99

Sautéed Vegetables 2.99

French Fries 2.99

Rice Pilaf 2.99

Coleslaw 1.50

Mashed Potatoes 2.99

Hushpuppies 4.99

Shrimp Kisses (4) 7.99

Snow Crab 12.99

Ribs 9.99

**Shrimp
Skewer**

Grilled or fried 6.99

A suggested gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.

CAUTION: There may be small bones or shells in some fresh fish & shellfish. Wines & various foods contain sulfites. Eating raw oysters may cause severe illness in persons with liver disease, cancer & other chronic illnesses that weaken the immune system. We are not responsible for an individual's allergic reaction to our food. If you are unsure of your risks, consult your physician.

Notice: Items are cooked to order, consuming raw, undercooked meat or seafood may increase your risk of foodborne illnesses.

HAPPY HOUR

MONDAY–FRIDAY 3PM–6PM



COLD

Peel & Eat Shrimp \$5

Served with cocktail sauce

**Oysters on the
Half Shell (6) \$7**

½ dozen shucked fresh to order

Seafood Campechana \$8

Shrimp, crab, fish & calamari



HOT

Calamari \$5

Tender & crisp

**Beer Battered
Cod Sliders (3) \$7**

Topped with slaw & served with tartar sauce

**Pepper Jack
Bacon Bombs (5) \$6**

Served with ranch

**Chicken Pineapple
Skewers (3) \$6**

Grilled to perfection



South Of The Border

Jalapeño Poppers (3) \$6

Cream cheese & remoulade

Street Tacos \$7

Choice of shrimp or fish served with
cilantro lemon slaw, chipotle aioli sauce and
fried wontons strips

Sloppy Nachos \$8

Diced chicken, queso, black beans,
pico de gallo, lettuce

HAPPY HOUR

MONDAY–FRIDAY 3PM–6PM



Domestic Drafts \$3

Bud Light • Shiner Bock
Miller Lite • LandShark

Domestic Bottles \$3 Buckets (5) \$12

Bud Light • Miller Lite
Lone Star • Coors Light

Premium Drafts \$4

Blue Moon Belgian White
Saint Arnold Elissa IPA
Galveston Island Tiki Wheat
Dos Equis Lager

Premium Bottles \$4 Buckets (5) \$15

Red Stripe • Tecate
Samuel Adams Boston Lager
Saint Arnold Amber Ale
Modelo Especial • Corona Extra
Dos Equis Lager • Heineken

Beachin' Ritas \$6

Sangria Swirl
Caribbean Swirl
The Original Beachin' Rita

Caribbean Rum Fest \$7

Painkiller
Rum Runner
Islander

Seaside Sips \$7

Mai Tai
Sangria
Sunset Punch

Fish Tales Frozens \$5

Piña Colada
Strawberry Daiquiri
Miami Vice

DRINKS

Beachin' Ritas 8.99

Caribbean Swirl: Margatira swirled with strawberry and passion fruit

Sangria Swirl Rita: Homemade Fruit Infused Sangria and our Famous Frozen Margarita

Cadillac Margarita: (frozen or on the rocks) 1 800 Reposado Tequila, Grand Marnier Orange Liqueur, lime juice, sweet and sour

The Original Beachin' Rita: Sauza Silver Tequila, Cointreau, lime juice, sweet and sour

Strawberries and Champagne:

Frozen Strawberry Margarita served with a champagne split 1 5.99



Caribbean Rumfest 9.99

Painkiller: Don Q Cristal Rum, Orange & Pineapple Juice, Coconut Cream & Nutmeg

Rum Runner: Don Q Gold Rum, DeKuyper Blackberry and Banana with tropical juices

Islander: Don Q Coconut Rum and Melon Liqueur served with tropical juices

Strawberry Shark: Rum Infused Strawberry Daiquiri & shark filled with DeKuyper Blue Curacao

Piña Colada: Coconut Rum with Piña Colada Mix



Seaside Sips 9.99

Sky Tai: Sky Pineapple Vodka, Triple Sec, Melon Liqueur and tropical juices

Mai Tai: Light and Dark Rums, Triple Sec, tropical juices and Grenadine

Sunset Punch: Captain Morgan Spiced Rum, DeKuyper Banana Liqueur, Peach Schnapps, Grenadine and tropical juices

Hammer Head: Light Rum, Myers's Original Dark Rum & Pat O'Brien's Hurricane

Fish Tales House Sangria: Red or White house made Sangria infused with brandy and fresh fruit

Bikini Tini: Pomegranate Martini – Don Q Coco with tropical juices

Electric Lemonade: Jim Beam and homemade fresh squeezed lemonade

Ice Cold Beer

Domestic Tap

Bud Light • Miller Lite
Shiner Bock

Import/Premium Tap

Blue Moon • Land Shark
Tiki Wheat • Dos Equis Lager
Saint Arnold Elissa

*Ask about our Seasonal Drafts

Cooler

Budweiser • Bud Light
Coors Light • Michelob Ultra
Miller Lite • Lone Star

Import/Premium Cooler

Corona • Modelo
Dos Equis Lager • Heineken
Tecate • Sam Adams
Red Stripe • Saint Arnold Amber



KEEP A
SOUVENIR
GLASS
\$3

WHITE

		Glass	Bottle
White Zinfandel	Beringer	6	23
Riesling	Messina Hof	8	31
Pinot Grigio	Sartori	8	31
Sauvignon Blanc	Sileni Estates	10	39
Chardonnay	Oyster Bay	9	35
Chardonnay	Glass Mountain	7	27
Chardonnay	Kendall-Jackson	10	39

RED

Pinot Noir	Coppola 'Votre Sante'	10	39
Malbec	Alta Vista 'Classic'	9	35
Merlot	Bogle	8	31
Cabernet Sauvignon	Darkhorse	7	27
Cabernet Sauvignon	Layer Cake	10	39

SPARKLING

Prosecco	Maschio	9
Moscato	Mionetto	11
Organic Sparkling	Social Elderflower Apple	7

